

## Chef to Table Menu

Each entrée is fully prepared, ready for warming, for at home dining.

- 1) AAA Prime Rib, boneless, seasoned & seared to lock in the juices, ready for finishing in your oven (2-3hrs)
- 2) Classic Pork Schnitzel, panko breaded and fried, sauce
- 3) Pulled Ontario Pork & BBQ Sauce
- 4) AAA Beef Brisket with bbq sauce or demi-glaze
- 6) Classic Beef Stew and Dumplings, fresh vegetables, rich beef gravy
- 7) Swiss Steak & Onion Gravy
- 8) Chicken Parmesan, marinara & cheese
- 9) Chicken Hunter Style, rich gravy with plum tomato & mushroom

### Savory Pies:

- 1) Cottage Pie - ground beef, onion, peas, corn & carrot, topped with mashed potato
- 2) Shepherd's Pie - ½ ground beef, ½ ground lamb, veg and mashed potato (pre order only, half pan only, serves 6-8)
- 3) Classic Meat Pie Classic Crust - AAA ground beef, potato and onion in a rich beef gravy
- 4) Chicken Pot Pie - chicken breast, rich cream sauce, fresh vegetables, puff pastry

## Chef Cut Steaks, Chops & Roasts

Prime Rib Roast

Rib Eye

Tenderloin

Pork Chops

## Hors-d'oeuvres & Sides

Risotto Balls & Marinara

Wildwood Honey Garlic Meatballs

Bacon Wrapped Pineapple

Stuffed Baked Russet Potato, cheddar, sour cream, bacon

Yukon Gold Mashed Potatoes

Herb Roasted Potatoes

Mac n Cheese-Vegetarian or with Bacon

Penne Pasta with Marinara or Alfredo

Handmade Meatballs

Grilled Peppers, Zucchini & Sweet Onion

Potato and Egg Salad

Southwest Mango Slaw

Greek Pasta Salad

Bocconcini and Heirloom Tomato Salad

Spring Mix Salad with Fresh Berries and Balsamic Dressing



Honey and Sauces:

Wildwood Honey- Small, Medium or Large

Wildwood Tomato & Herb Pasta Sauce

Wildwood Demi-Glaze

Wildwood Grown Microgreens and Bake Shop Coming Soon!

